



here's a real buzz around Champagne at the moment, so we were delighted to be named Decanter's Best Champagne and Sparkling Specialist this year.

The depth of our range, but also the quality of our favourites, caught the judges' eyes. Following that success, we've put together this shortlist of our absolute favourites, which are all in stock and ready for delivery before Christmas.

Here you'll find the classic non-vintage blends of our favourite *grandes marques* (Champagne houses) and some exciting grower Champagnes, as well as rosés and one Champagne bottled in jeroboam (3 litres) for the ultimate celebration fizz.

All the wines are in stock and ready for delivery. Please place your order before **Tuesday 14 December** (excluding Highlands and Islands) to guarantee delivery before Christmas.

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Catherine Petrie MW

Buyer



All photos generously donated by the producers, including the front cover and opposite, from Louis Roederer. The photos are credited throughout the brochure.

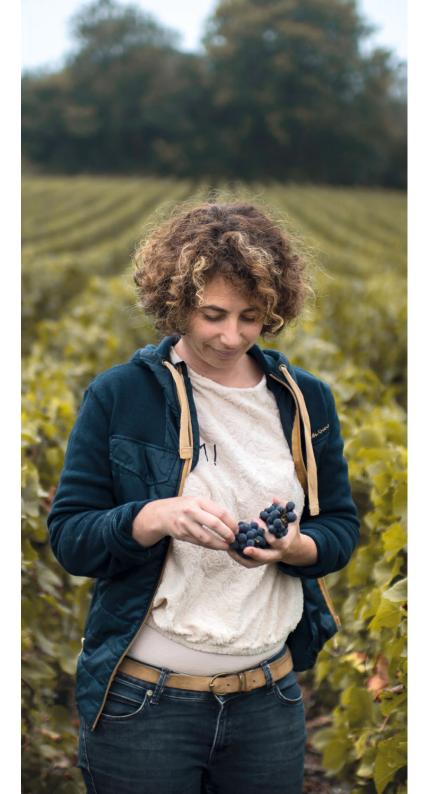




N/V ZÉRO BRUT NATURE, CHAMPAGNE TARLANT (2012 BASE VINTAGE)

The Tarlant family have been proudly growing grapes in the Vallée de la Marne since 1687. Their cellars are set in the village of Oueilly, and here brother and sister team, Benoit and Melanie Tarlant, have contributed a significant slice to Champagne's history (custodians of rare varieties and practitioners of long lees ageing). Their wines offer exceptional value for money to boot, particularly given the length of ageing they dedicate before release. The Zéro Brut Nature is the signature cuvée of the Tarlant family, and the current release, based on the 2012 vintage, could not be a finer example of the quality of craftsmanship found in their wines. It is tight, chalky, and vinous feeling, with the scent of green apple and the crunch of fresh acidity. Its six years' ageing in bottle before disgorgement adds depth and creaminess. Blind, you'll trip over yourself saying it's Krug. If we had a 'house' grower champagne, this would be it.

£26 per bottle £156 per 6 bottles Drink now to 2029





N/V BRUT,

POL ROGER (2017 BASE VINTAGE)

Pol Roger's classic N/V blend has a huge following, and with good reason. It is one of the most finely balanced and delicious grandes margues on the market. It's a blend of Chardonnay, Pinot Noir, and Pinot Meunier. It is one of the most complex and rewarding non-vintage Champagnes you'll find, with creamy citrus notes on the nose, and a crisp orchard fruit palate with savoury minerality on the long, elegant finish. This is based on the excellent 2017 vintage.

£27 per bottle

£162 per 6 bottles



N/V BRUT RÉSERVE.

TAITTINGER

This is Taittinger's signature cuvée. It's a blend of Chardonnay (40%), Pinot Noir (35%) and Pinot Meunier (25%), drawn from many parcels across the region, giving a complete and harmonious picture of Champagne. The wine encapsulates Taittinger's tendency for finesse and elegance, with its fine mousse and light, inviting scent. A portion of reserve wine gives the palate structure and length, as well as adding a layer of complexity to its aromatic profile. Taittinger's Brut Réserve is a great all-rounder.

£27 per bottle £162 per 6 bottles







N/V BRUT RÉSERVE, **BILLECART-SALMON**

Billecart-Salmon might be one of the most recognisable names in Champagne, but it remains a family-run business to this day, with its cellars in the heart of the Montagne de Reims. Their Brut Réserve is a blend of Chardonnay, Pinot Noir and Pinot Meunier, and is made in a wonderfully harmonious style. It is chalky and zesty, with bright, crunchy apple fruit on the palate and a zippy freshness. Its 50%+ reserve wine in the blend gives it complexity and character.

£28.50 per bottle £171 per 6 bottles



N/V ULTRADITION,

LAHERTE FRÈRES

(2015/2016 BASE VINTAGES)

Aurélien Laherte is the seventh generation of his family to grow vines in the village of Chavot-Courcourt, just to the south of Epernay in between the Côte des Blancs and Vallée de la Marne in a sub-region known as Côteaux Sud d'Épernay. He and his family work 10 hectares across 75 parcels here and his distinctive wines have earned him a strong following. Aurélien is one of a group of dynamic young growers, along with his friend Raphaël Bérèche, who are bent on natural methods and achieving exquisite terroir expression. Ultradition is the flagship wine of the estate, and showcases how well Pinot Meunier suits the clay-limestone soils in this part of Champagne. The bright floral nose makes this a brilliant aperitif Champagne, yet the smooth and balanced weight of the palate makes it equally well suited to food. Take your pick.

£29 per bottle

£174 per 6 bottles

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N/V ESPRIT NATURE, HENRI GIRAUD

Henri Giraud's Esprit Nature is one of the most finely balanced, light-on-its-feet non-vintage blends we've tasted. It has a pure and dancing freshness, all citrus and blossom on the nose, with a touch of baked bread. The weight is so precise and agile. For an aperitif style of Champagne, it's everything you could want. One third of the wine is drawn from the perpetual reserve the house keeps, dating back to 1990.

£29.50 per bottle

£177 per 6 bottles





N/V COLLECTION 242,

LOUIS ROEDERER

(BASE VINTAGE 2017)

Brut Premier is dead, long live Collection! An idea that started in 2002, deep in the Roederer cellars, has finally been realised by master winemaker Jean-Baptiste Lecaillon. He wanted to make a multi-vintage wine that captured the essence of the Roederer style, and differentiated the nuance of the vintages in the blend. In 2012 he started a perpetual reserve, with young vine fruit from the biodynamic parcels usually dedicated to the production of Cristal. Collection 242 is the inaugural release of this idea. 56% of the blend comes from the 2017 harvest, 10% from reserve wines (spanning 2009 to 2016), and 34% from the perpetual reserve. The house dates back to 1776, and the name pays homage to the 242^{nd} harvest since then. It is fresh and incisive, with the chalkiness and salinity you might find in young Cristal. Its arrival marks the end of the line of the Brut Premier cuvée. It's only a small step up in price, but from tasting it multiple times we are convinced it is a huge leap up in quality and style.

£36 per bottle

£216 per 6 bottles





PN VZ 16, BOLLINGER

The PN VZ 16 is the second iteration of this 100% Pinot Noir cuvée from Bollinger. Like its predecessor, it is a paradigm in balance. It has both richness and freshness in its red berry and blossom scent. The fruit comes mostly from the Montagne de Reims grand cru village of Verzenay, and it shows its calibre in the wine's intensity and length. It is immediately open and inviting, with soft brioche notes and a satisfying savoury length, making it a delicious Champagne to match with food.

£58.50 per bottle £351 per 6 bottles Drink now to 2033



Charles Heidsieck, affectionately known as 'Champagne Charlie', was founded the house in 1851. The house has enjoyed stellar success over the past few decades, thanks to its hugely talented winemaking team. Over the years, Chefs de Caves Daniel Thibault, Régis Camus, Thierry Roset and Cyril Brun have between them been awarded 'Sparkling Winemaker of the Year' at the International Wine Challenge 16 times. No other house has won more than twice. Blanc des Millénaires is the jewel in their crown. It is a wonderfully rich, biscuity blanc de blancs, where Chardonnay sings in a superb vintage. It is so expressive and inviting, with a golden fruit ripeness, and a long, creamy finish.







N/V BRUT ROSÉ,

BILLECART-SALMON

This must be the most reliably brilliant N/V rosé champagne out there. Delicate onion skin pink, with savoury notes and a gentle but sophisticated lift of red fruits on the nose. The palate is exceptionally smooth, with creamy bubbles and a long, elegant finish.

£44 per bottle

£264 per 6 bottles

Drink now to 2026



N/V ROSÉ EDITION 23,

KRUG

One of the wine world's enduring greats, Krug's non-vintage rosé is sumptuous, complex, textured and deep. Its pale pinky-orange hue and fine, persistent mousse are the most immediately alluring characters. Beyond these, the luxurious combination of toasty autolytic flavours and vibrant, plush red fruit concentration with spiced gingerbread notes make this a hugely impressive and indulgent wine. The 23ème Édition is a blend of nine vintages, with the majority drawn from the 2011 vintage.

£200 per bottle

£600 per 3 bottles







Available in large formats

N/V MV16 FUT DE CHENE, GRAND CRU AY,

HENRI GIRAUD

For the ultimate celebration Champagne, look no further than this outstanding wine from Henri Giraud, which is available in bottles, magnums, and jeroboams. The heart of this multi-vintage blend from Aÿ is the 2016 vintage, which is combined with one third perpetual reserve, dating back to 1990. The wine is a gorgeous golden colour, with a luxuriously deep, rich aroma. A textured and sumptuous palate of hazelnuts, sea salt and explosive bergamot feed through to a persistent and satisfying finish. It is a riveting wine, enthralling in its depth and precision, with just a hint of Aÿ's menthol signature. Gourmand and delectable, this is a superb Champagne from a small Champagne house that is a favourite with the critics. Antonio Galloni called it "one of the most impressive Champagnes I have ever tasted from Claude Giraud" and gave it 97 points on Vinous.com.

- £102 per bottle (75cl)
- **£225** per magnum (150cl)
- £465 per jeroboam (300cl)
 - Drink now to 2035



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Sustainability

We are proud to work with Healey's print group to produce this brochure.

Healey's have offset the carbon impact of the paper and printing in partnership with the World Land Trust, by preserving ecologically important standing forests.

We have also chosen recycled paper for this brochure.

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